

## Green Bean and Cherry Tomato Salad

*Just Say Yes* to Fruits and Vegetables

*This salad is a great way to use veggies from your garden or farmers' market.*



[jsyfruitveggies.org](http://jsyfruitveggies.org)

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## Green Bean and Cherry Tomato Salad

Serves 8 • Serving: 1 cup



*This recipe also tastes great with frozen green beans.*

### Ingredients:

- 4 cups sliced green beans
- 4 cups halved cherry tomatoes
- ¼ cup sliced fresh basil
- 3 tablespoons vegetable oil
- 2 tablespoons apple cider vinegar
- 3 tablespoons finely chopped shallots
- ⅓ teaspoon crushed red pepper flakes (optional)

### Directions:

1. Bring 4 cups of water to boil in a large pot over high heat.
2. Add green beans and cook 5-10 minutes or until softened.
3. Rinse green beans under cold water until cool.
4. Combine cooled green beans, tomatoes, and basil in a bowl.
5. In a small bowl, make the dressing: combine oil, vinegar, shallots, and red pepper flakes. Mix well.
6. Add dressing to the vegetables and mix well.
7. Serve and enjoy!
8. Refrigerate leftovers.

This material was funded by USDA's Supplemental Nutrition Assistance Program – SNAP.

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